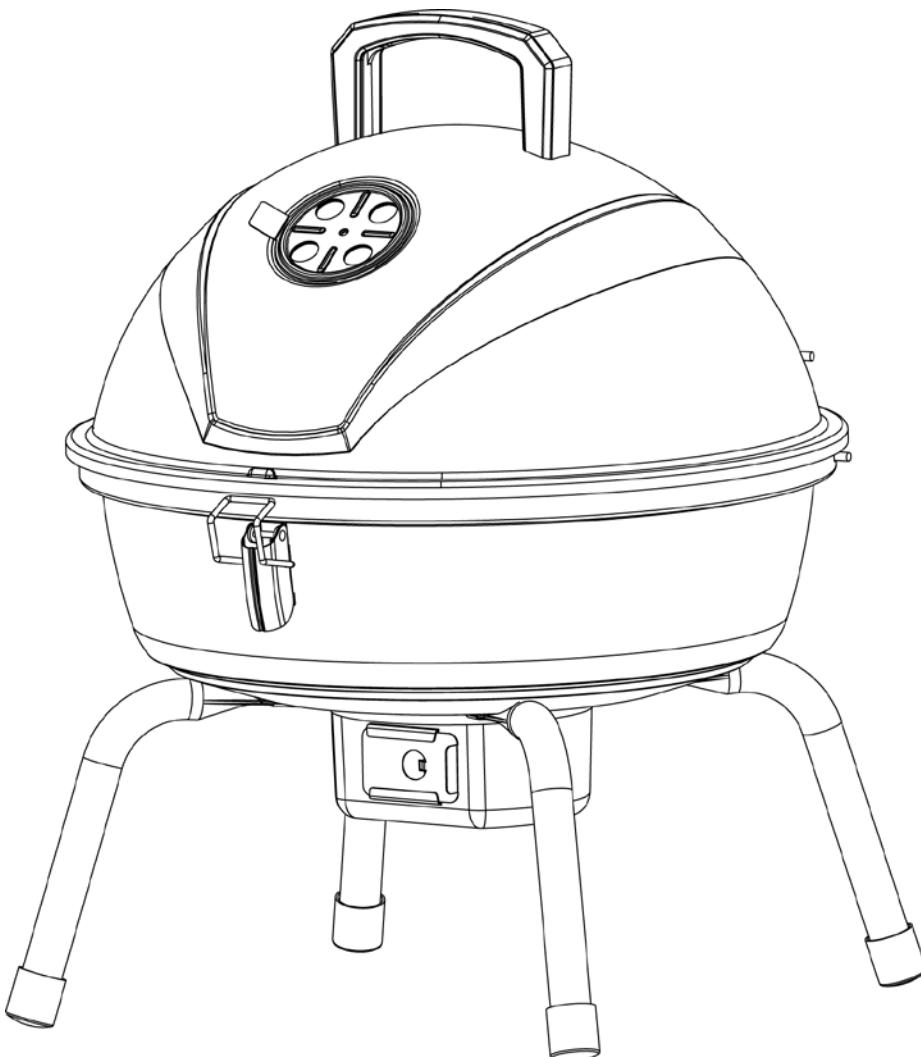




# OWNER'S MANUAL

## Outdoor Charcoal Barbecue Grill

Model No. CBT810L-C / Item No. 286282



### **WARNING**

#### **FOR YOUR SAFETY:**

**For Outdoor Use Only**  
(outside any enclosure)



### **WARNING**

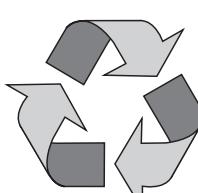
#### **FOR YOUR SAFETY:**

- 1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.**
- 2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.**
- 3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.**

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Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.



Made from 70% Bagasse

(Environmentally Friendly Sugar  
Cane Pulp By-product)

Manufactured in China for:  
Blue Rhino Global Sourcing, Inc.  
Winston-Salem, NC USA  
1.800.762.1142, [www.bluerhino.com](http://www.bluerhino.com)

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CBT810L-C-OM-101 EF

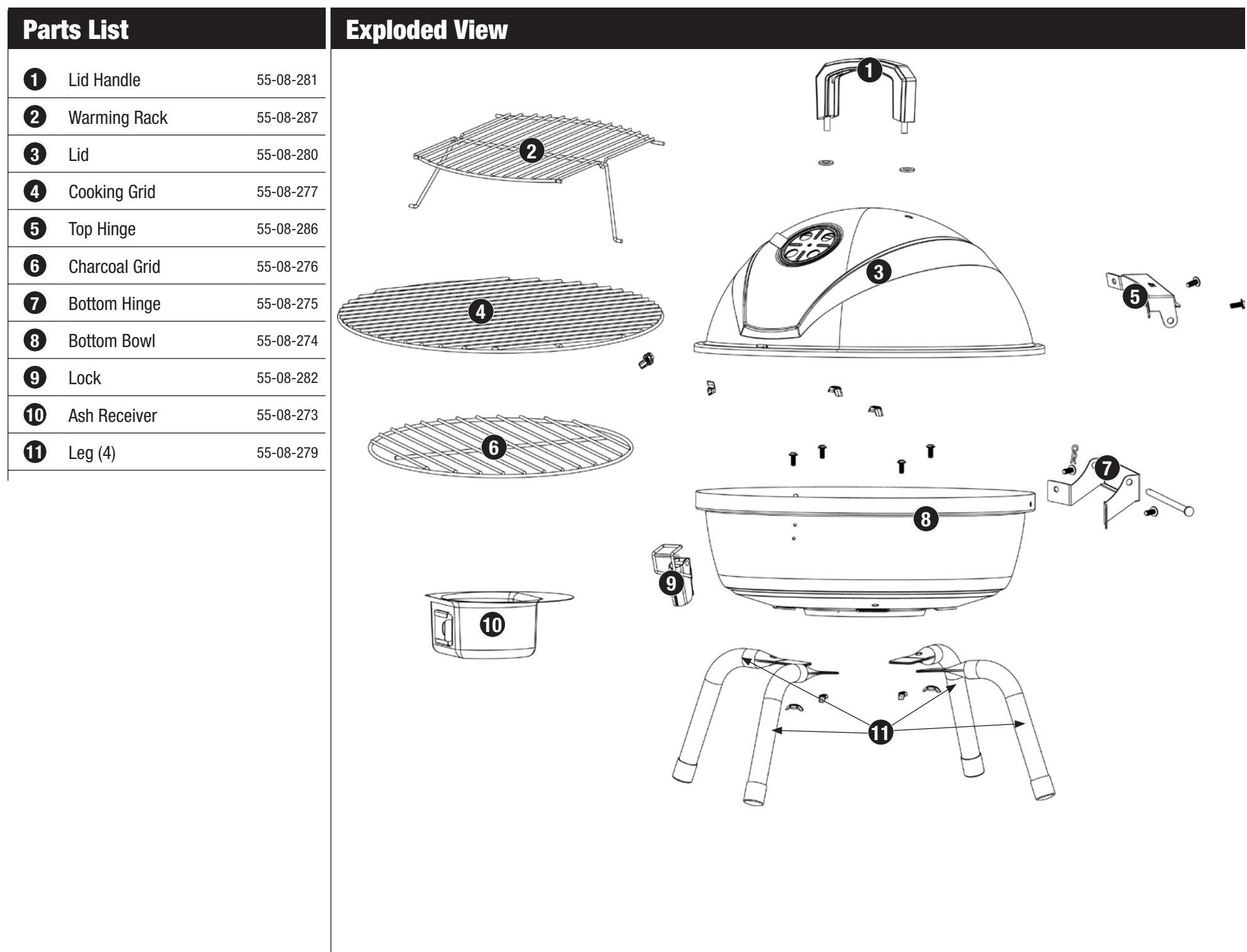


**▲ DANGER:** Failure to follow the dangers, warnings and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

**▲ WARNINGS AND CAUTIONS:**

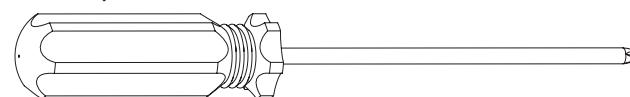
- ▲ This grill is for outdoor use only and shall not be used in a building, garage, or any other enclosed area.
- ▲ Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
- ▲ This grill is NOT for commercial use.
- ▲ Do not use grill for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
- ▲ Do not use gasoline, kerosene, or alcohol for lighting.
- ▲ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ▲ Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.
- ▲ Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times. DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
- ▲ Do not alter grill in any manner.
- ▲ Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- ▲ This grill should be thoroughly cleaned and inspected on a regular basis.
- ▲ Use only Blue Rhino Global Sourcing, Inc.. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
- ▲ Do not use this appliance without reading "Operating Instructions" in this manual.
- ▲ Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ▲ Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
- ▲ Do not use on wooden decks, wooden furniture or other combustible surfaces.
- ▲ Do not use in or on boats or recreational vehicles.
- ▲ Position grill so wind can not carry ashes to combustible surfaces.
- ▲ Do not use in high winds.
- ▲ Never lean over the grill when lighting.
- ▲ Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
- ▲ Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
- ▲ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ▲ Always place your grill on a hard, non combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Do not remove the ashes until they are completely and fully extinguished.
- ▲ Live hot briquettes and coals can create a fire hazard.
- ▲ Always empty the ash catcher and grill after each use. Do not remove the ashes until they are completely and fully extinguished.
- ▲ Do not place fuel (charcoal briquets, wood or lump charcoal) directly into bottom of grill. Place fuel only on the charcoal pan/grid.
- ▲ Check to make sure the air vents are free of debris and ash before and while you are using the grill.
- ▲ Make sure ash catcher is securely and completely in place before using the grill.
- ▲ Always wear protective gloves when adding fuel to retain desired heat level.
- ▲ Keep all electrical cords away from a hot grill.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ Never cover entire cooking area with aluminum foil.
- ▲ Please use protective gloves when assembling this product.
- ▲ Do not force parts together as this can result in personal injury or damage to the product.
- ▲ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

Contact 1.800.762.1142 for assistance. Do not return to place of purchase.



<b>Hardware</b>			
			<b>Tools Required for Assembly (Not Included)</b>
A	Screw	M4x8 Zinc Plated Phillips Truss Head	2 pcs
B	Screw	M5x12 Zinc Plated Phillips Truss Head	4 pcs
C	Screw	M5x25 Zinc Plated Phillips Truss Head	4 pcs
D	Wing Nut	M4 Steel	2 pcs
E	Wing Nut	M5 Steel	8 pcs
F	Wing Nut	M6 Steel	2 pcs
G	Washer	ø6 Heat Resistant	2 pcs
H	Pin	ø5 x 110 Black Coated	1 pc
I	Cotter Pin	ø1.4 x 30 Zinc Plated	1 pc

#2 Phillips Head Screwdriver



## Assembly Instructions

1

### DO NOT RETURN PRODUCT TO STORE.

For assistance call **1.800.762.1142** toll free. Please have your owner's manual and model number available for reference.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard, level surface that does not have cracks or openings.
- Clear an area large enough to lay out all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

To operate you will need:

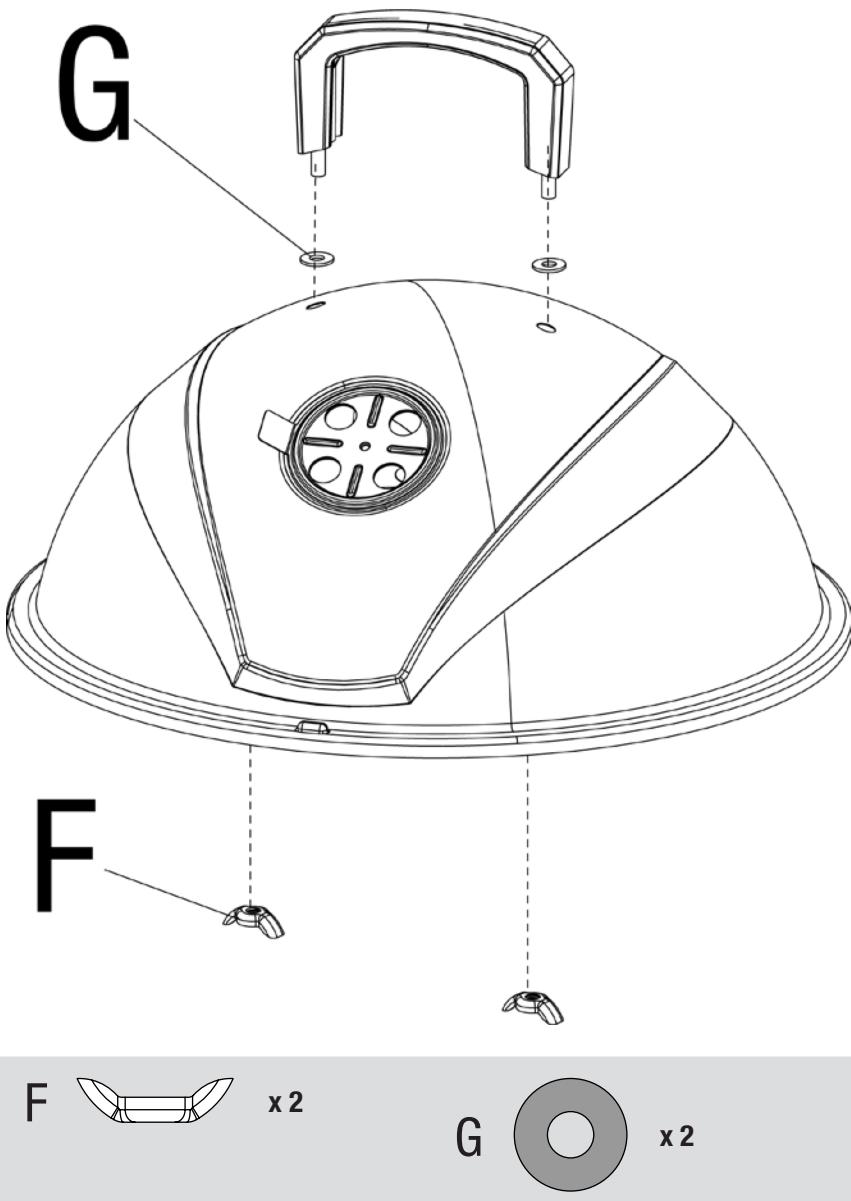
- (1) Bag of charcoal (not included)

*Note:* You must follow all steps to properly assemble grill.

Estimated Assembly Time: Approximately 30 minutes.

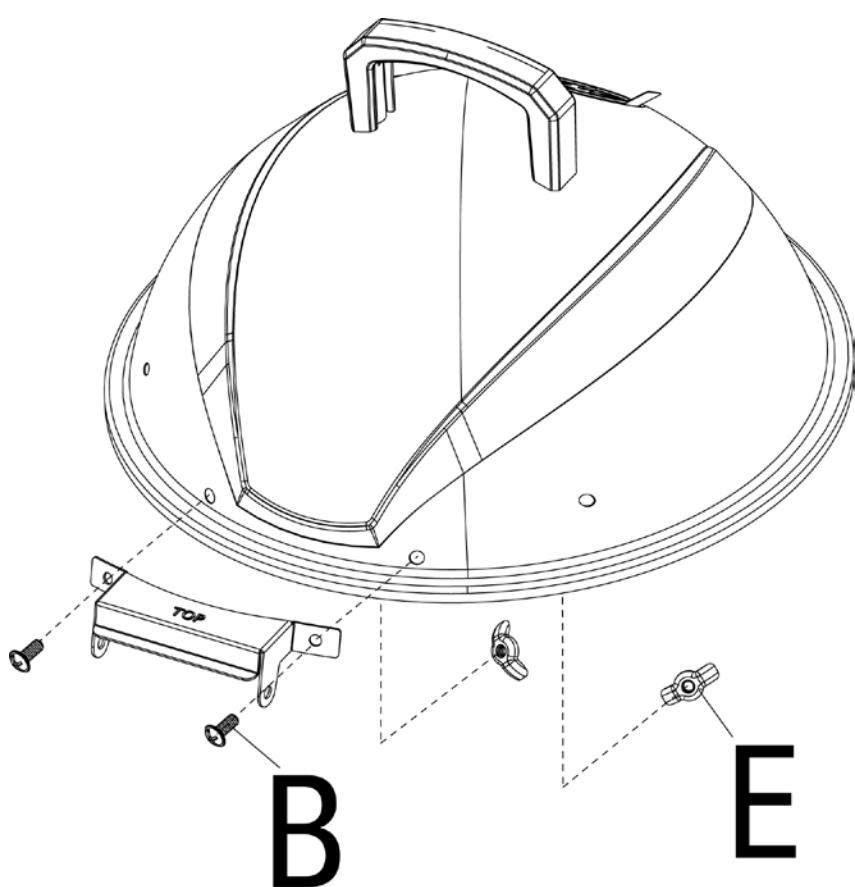
2

### Attach Lid Handle



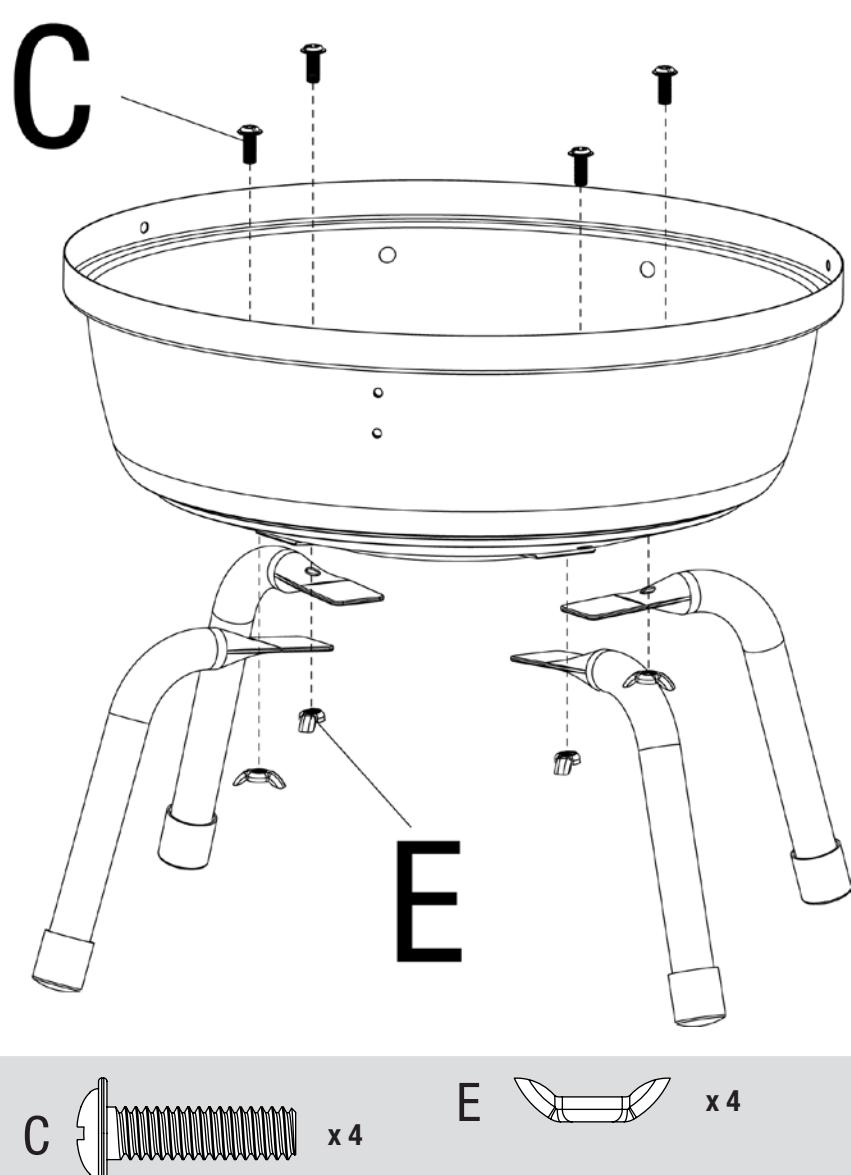
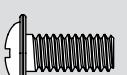
3

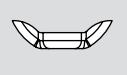
### Attach Top Hinge

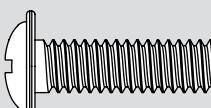


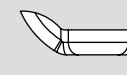
4

### Attach Legs


 B  x 2

 E  x 2

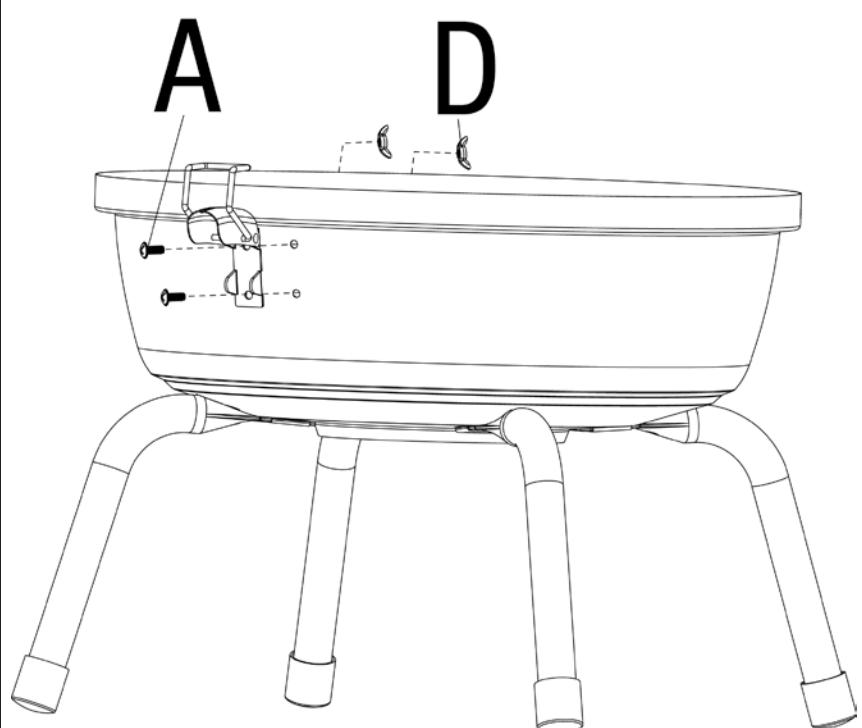
 C  x 4

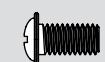
 E  x 4

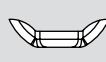
Contact 1.800.762.1142 for assistance. Do not return to place of purchase.

**5**

Attach Lock

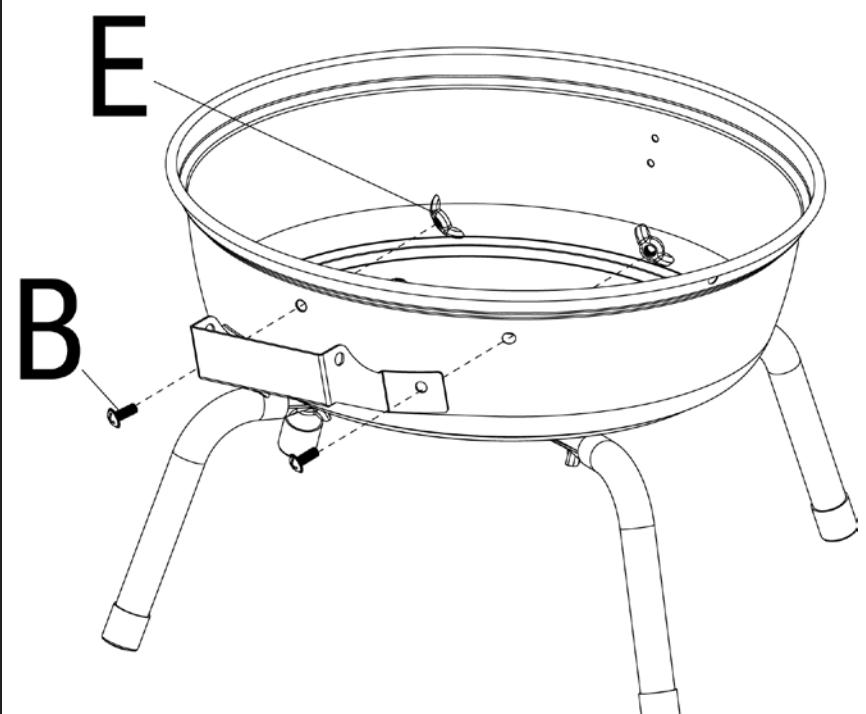


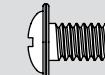
A  x 2

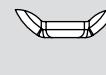
D  x 2

**6**

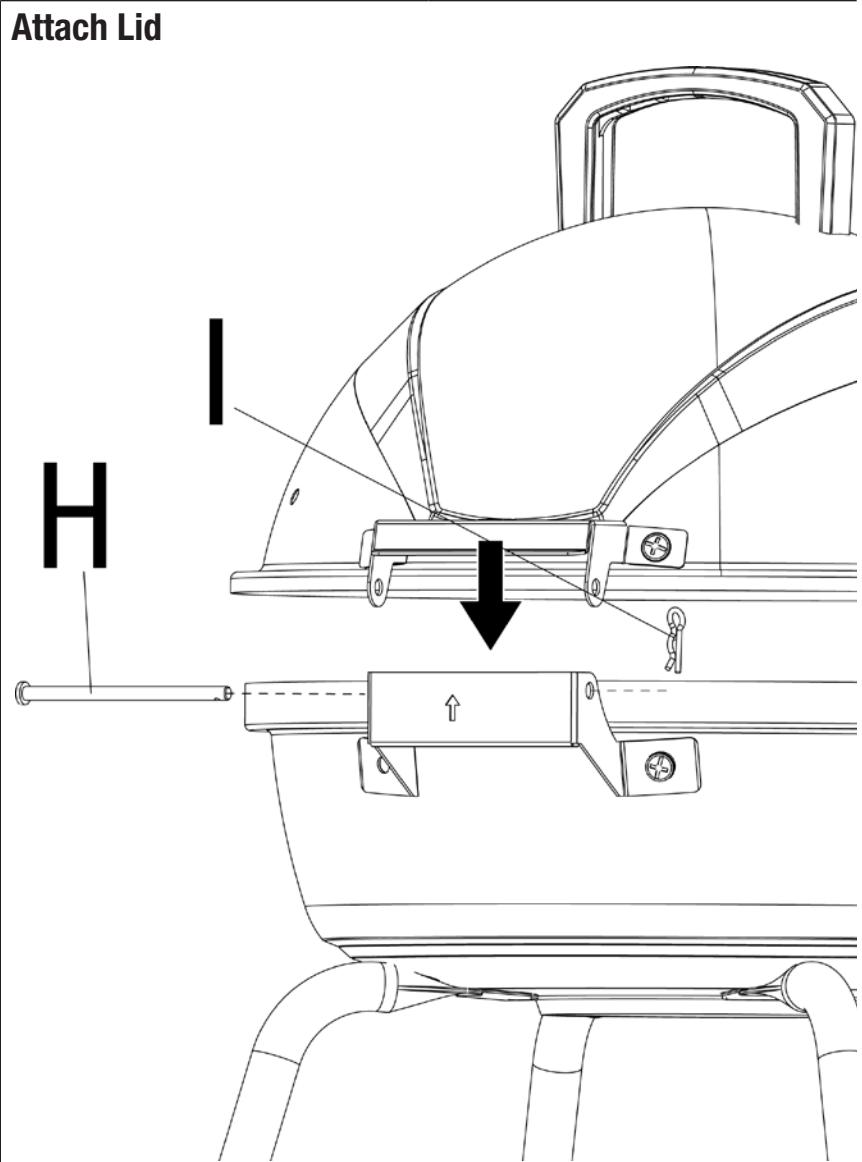
Attach Bottom Hinge

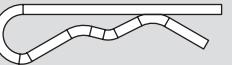


B  x 2

E  x 2

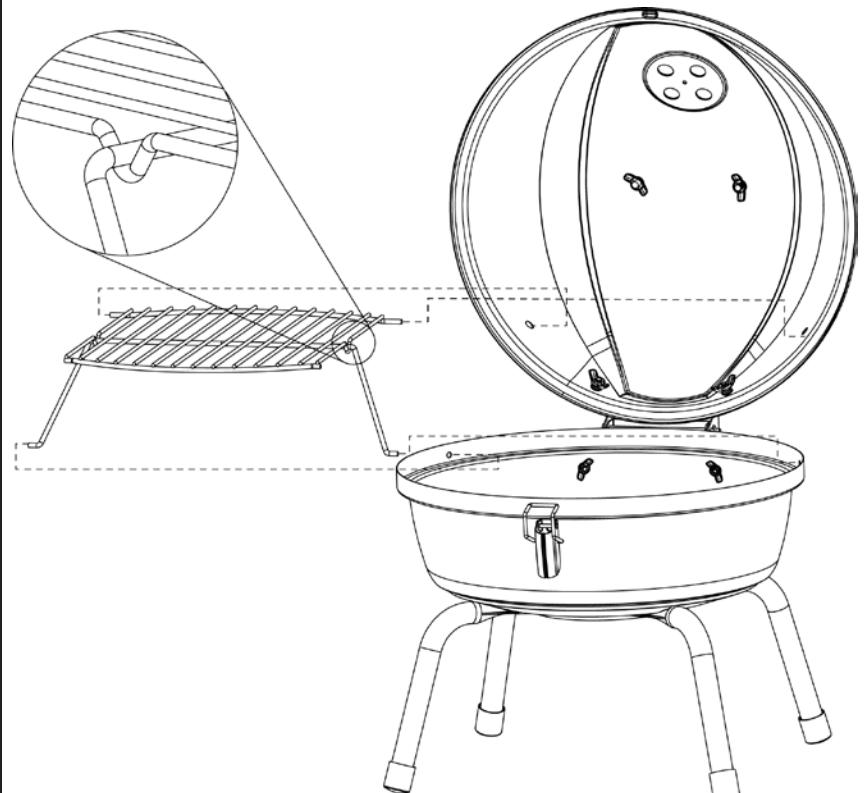
**7**



H  x 1 |  x 1

**8**

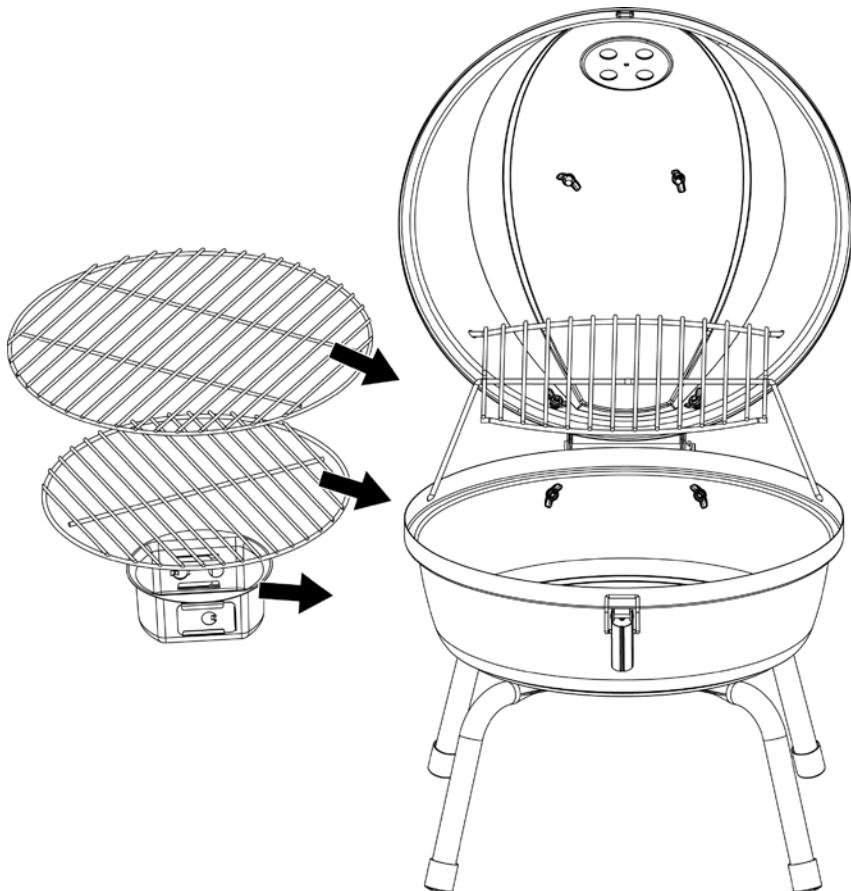
Insert Warming Rack



## Assembly Instructions (continued)

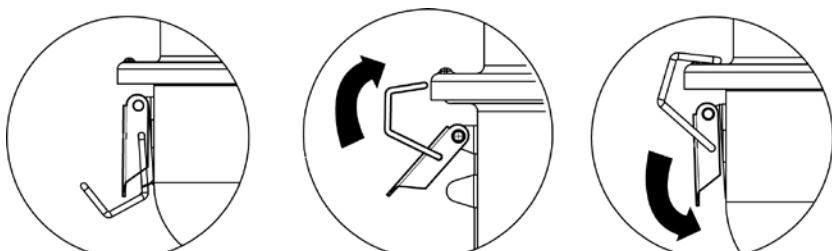
9

### Insert Ash Receiver, Charcoal Grid and Cooking Grid

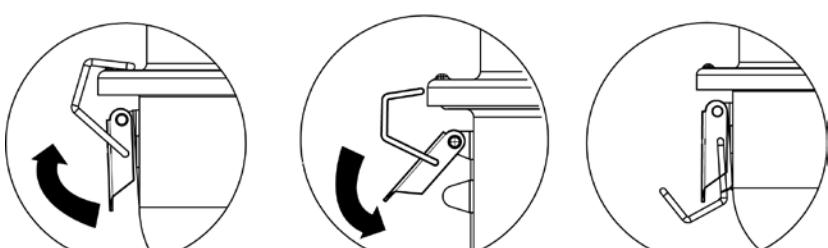


10

### Lock Lid



### Unlock Lid



## Operating Instructions

This appliance is designed for use with only quality charcoal briquets, lump charcoal and cooking wood.

### First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes with the lid closed. This will "heat clean" the internal parts and dissipate odors.

**⚠ CAUTION: Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.**

### Lighting

1. Open lid and vents.
2. Make sure ash receiver is empty and secure.
3. Remove cooking grid.
4. Arrange and light fuel per instructions on fuel package.
5. Allow fuel time to ash into glowing coals before cooking.

### Direct Cooking

Cooking directly over hot coals. Ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and remove cooking grid.
2. Load and light charcoal per charcoal manufacturer's instructions. Leave lid open.
3. While wearing protective gloves, carefully spread hot coals evenly across charcoal grid with a long-handled tool.
4. While wearing protective gloves replace cooking grid, close lid and allow grill to preheat.
5. While wearing protective gloves open lid and place food onto cooking grids above the hot coals with long-handle tongs.
6. With lid open or closed, cook until desired internal food temperatures are achieved.

*Note:* If additional briquettes are needed, remove food from cooking grid, and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.

7. Allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

### Indirect Cooking

Not cooking directly over hot coals. Ideal for slow cooking and grilling foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Open lid and remove cooking grid.
2. Load and light charcoal per charcoal manufacturer's instructions. Leave lid open.
3. While wearing protective gloves, carefully spread hot coals to the outsides of charcoal grid with a long-handle tool.
4. While wearing protective gloves replace cooking grid, close lid and allow grill to preheat.
5. Wear protective gloves to open lid. Use long-handled tools to place food onto cooking grids above the areas without hot coals.
6. With lid closed, cook until desired internal food temperatures are achieved.

*Note:* If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.

7. Allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

For more tips on indirect cooking please see "Tips for Better Cookouts and Longer Grill Life"

### Tips for Better Cookouts and Longer Grill Life

1. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
2. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
3. To avoid losing natural juices, use long-handled tongs or spatulas instead of forks and turn foods over just once during cooking.
4. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the unlit coals.
5. Try water pans to reduce flare-ups and cook juicer meats. Before starting coals remove cooking grids, and place a heavy duty shallow pan directly on charcoal grid. Fill half way with water, fruit juices or other flavored liquids. Place hot coals around grid, replace cooking grids and position food over the loaded pan.
6. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
7. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
8. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.

**Contact 1.800.762.1142 for assistance. Do not return to place of purchase.**

9. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your grill.

10. Visit websites like [www.bluerhino.com](http://www.bluerhino.com), watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips.

## Cleaning and Care

**▲ CAUTION: All cleaning and maintenance should be done when grill is cool and with the fuel supply removed.**

**▲ CAUTION: DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.**

### Notices

1. Abrasive cleaners will damage this product.
2. Never use oven cleaner to clean any part of grill.
3. Do not clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

### Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

## Product Registration

For faster warranty service, please register your product immediately at [www.bluerhino.com](http://www.bluerhino.com) or call 1.800.762.1142.

## Limited Warranty

Blue Rhino Global Sourcing, Inc. ("Vendor") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other expressed warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. VENDOR ALSO DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL HAVE NO LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor further disclaims any implied or expressed warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Blue Rhino Global Sourcing, Inc.  
Winston-Salem, North Carolina USA  
(800) 762-1142



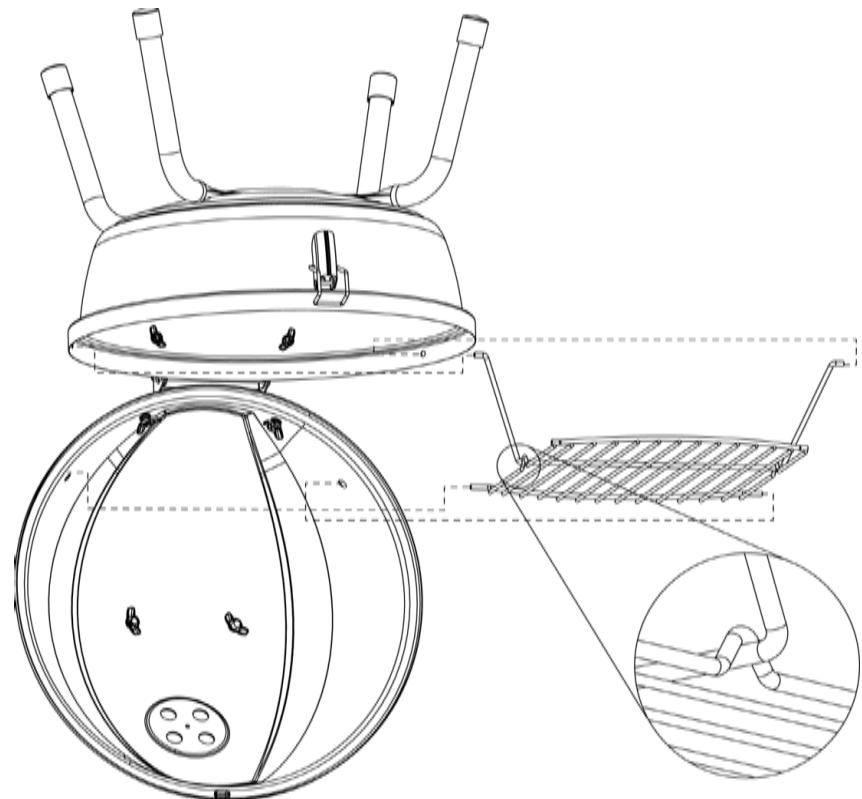
Outdoor Charcoal Barbecue Grill Model No. CBT810L-C / Item No. 286282

modèle n° CBT810L-C / Article n° 286282  
Barbecue d'extérieur au charbon de bois,



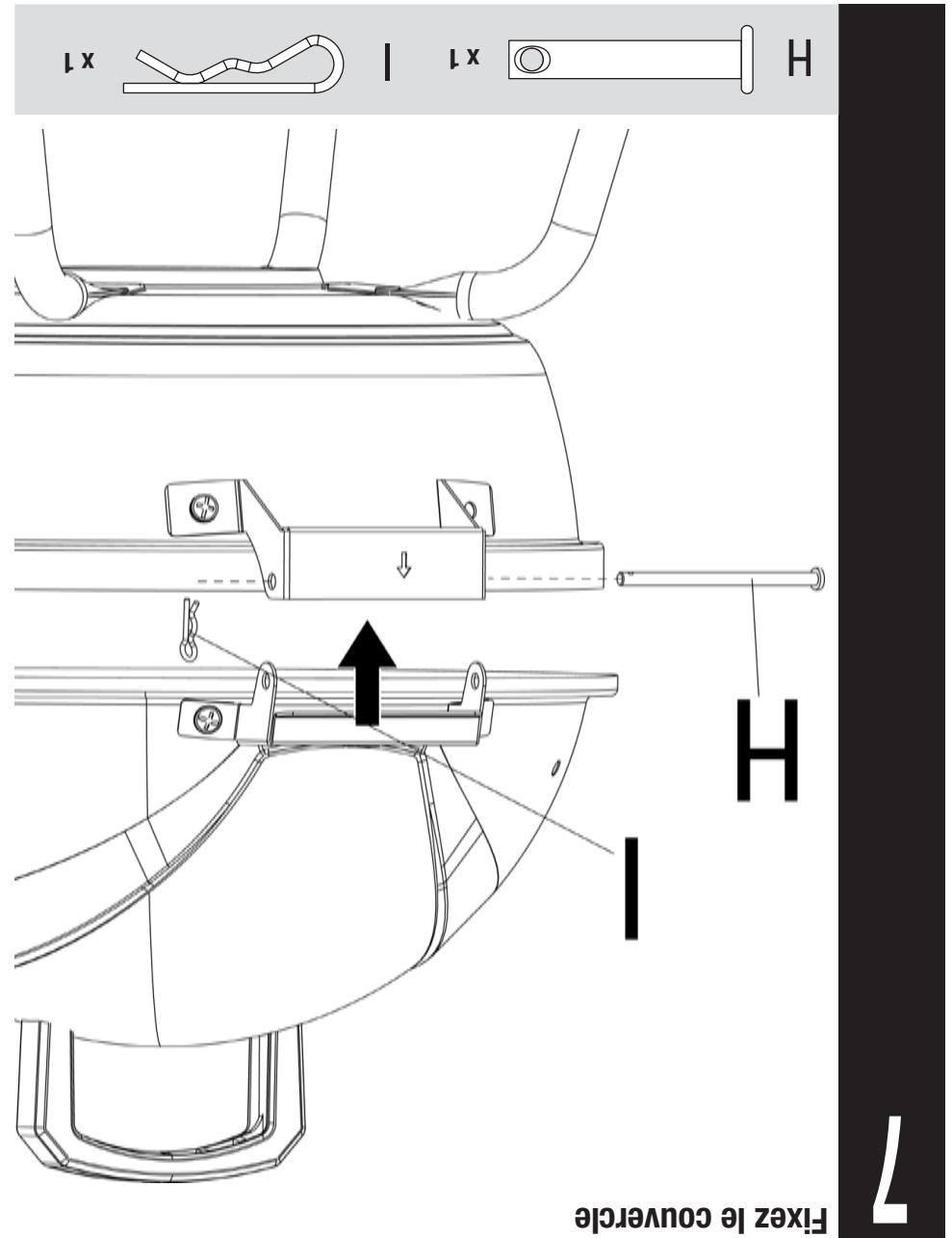






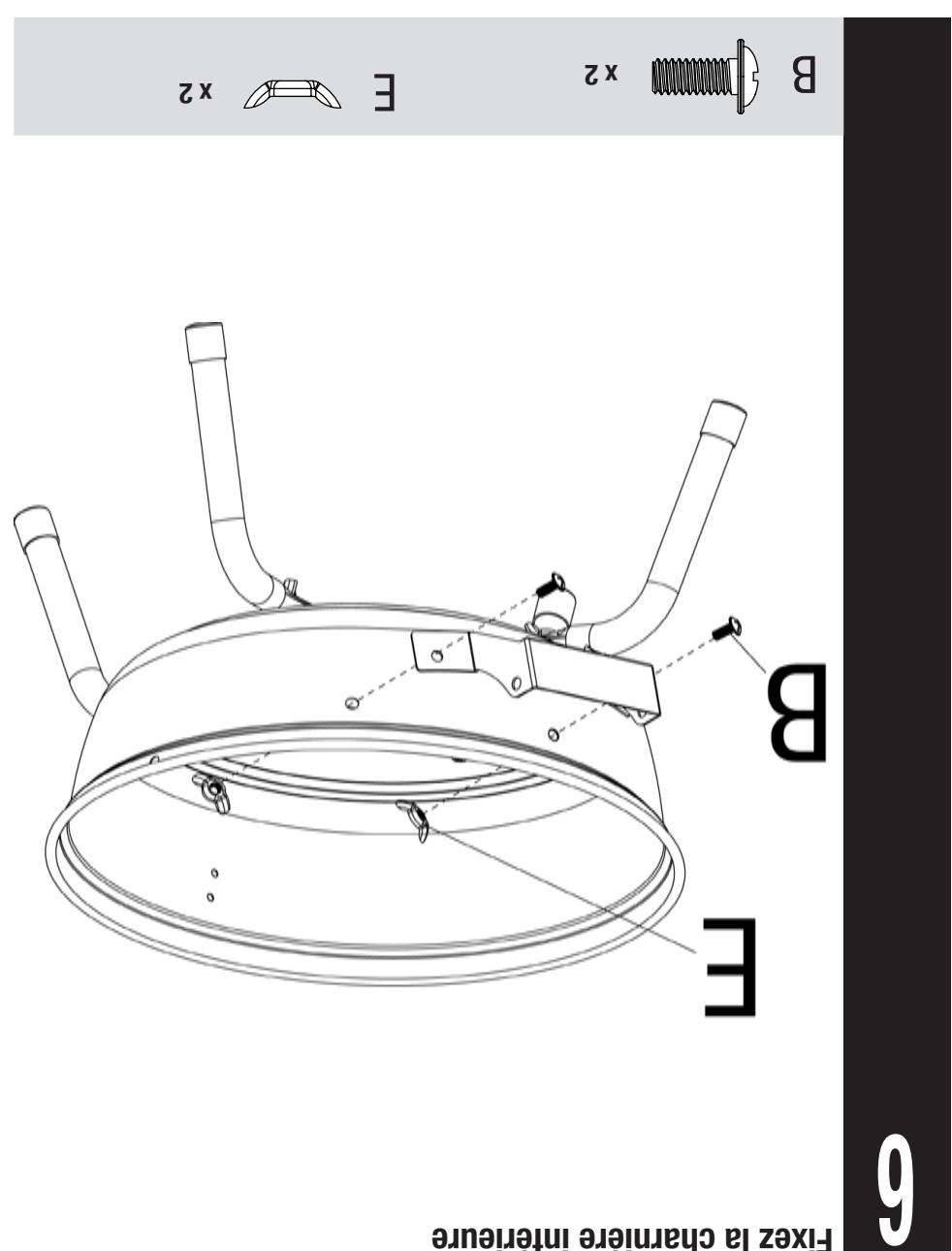
Placez la grille de réchauffage

8



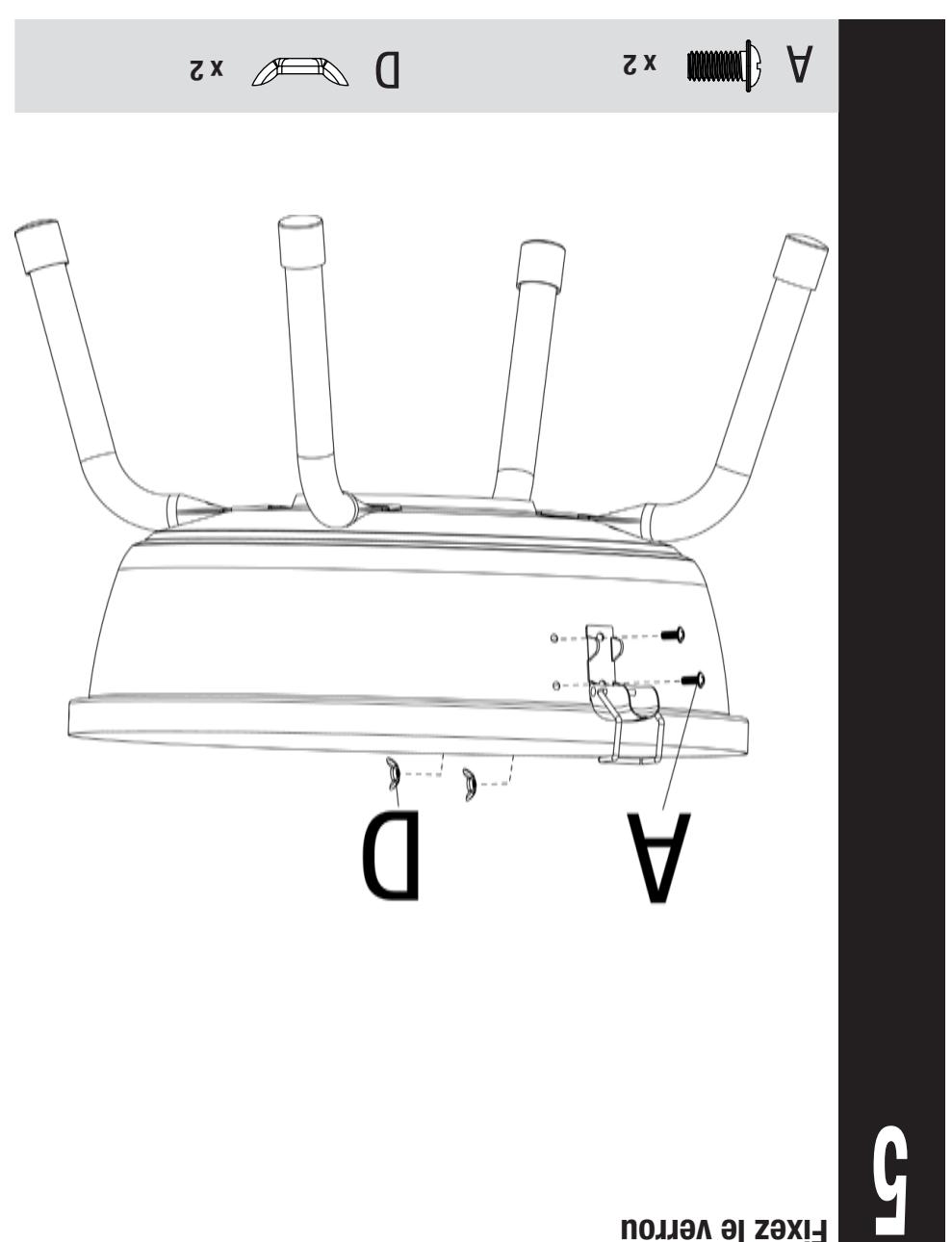
Fixez le couvercle

7



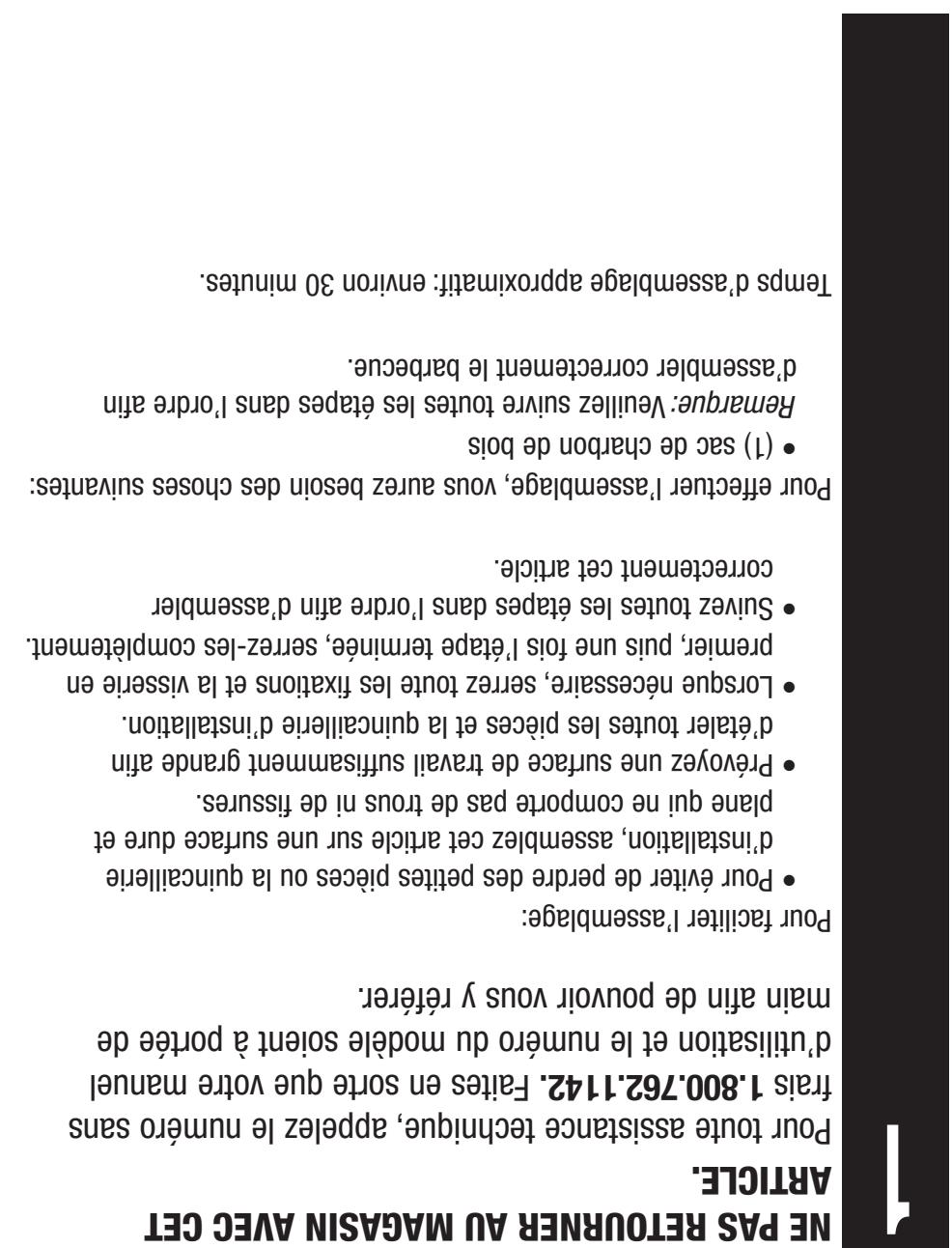
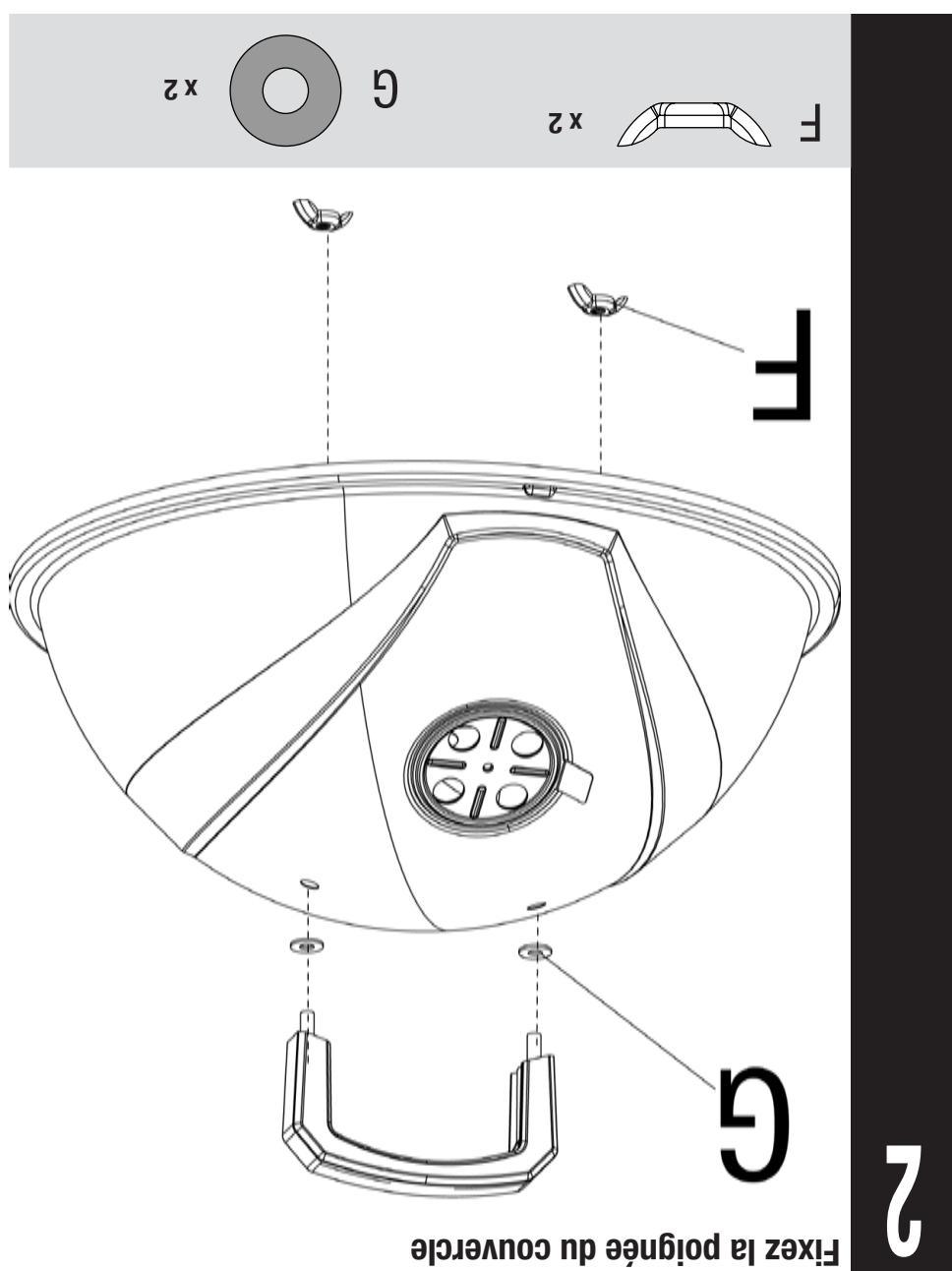
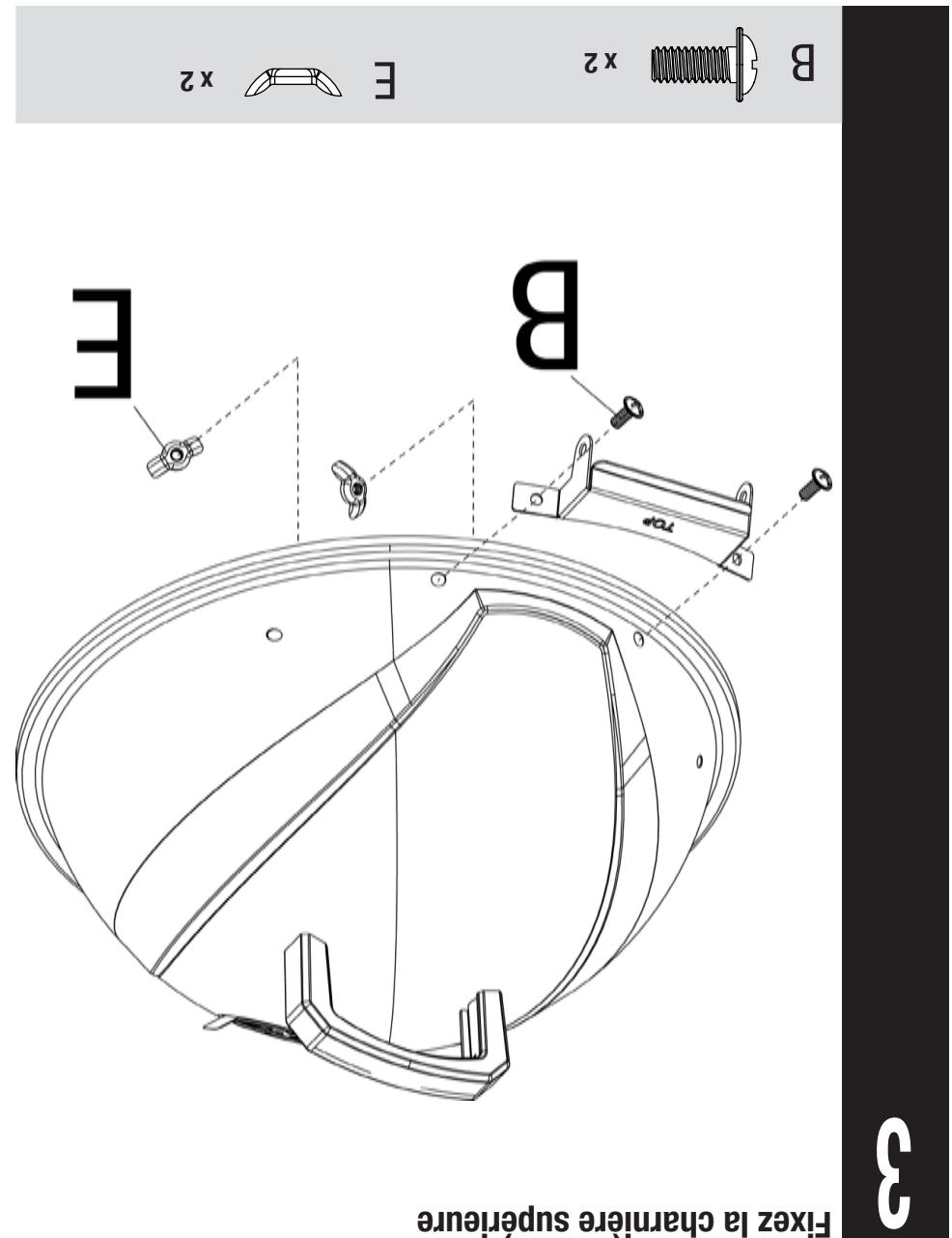
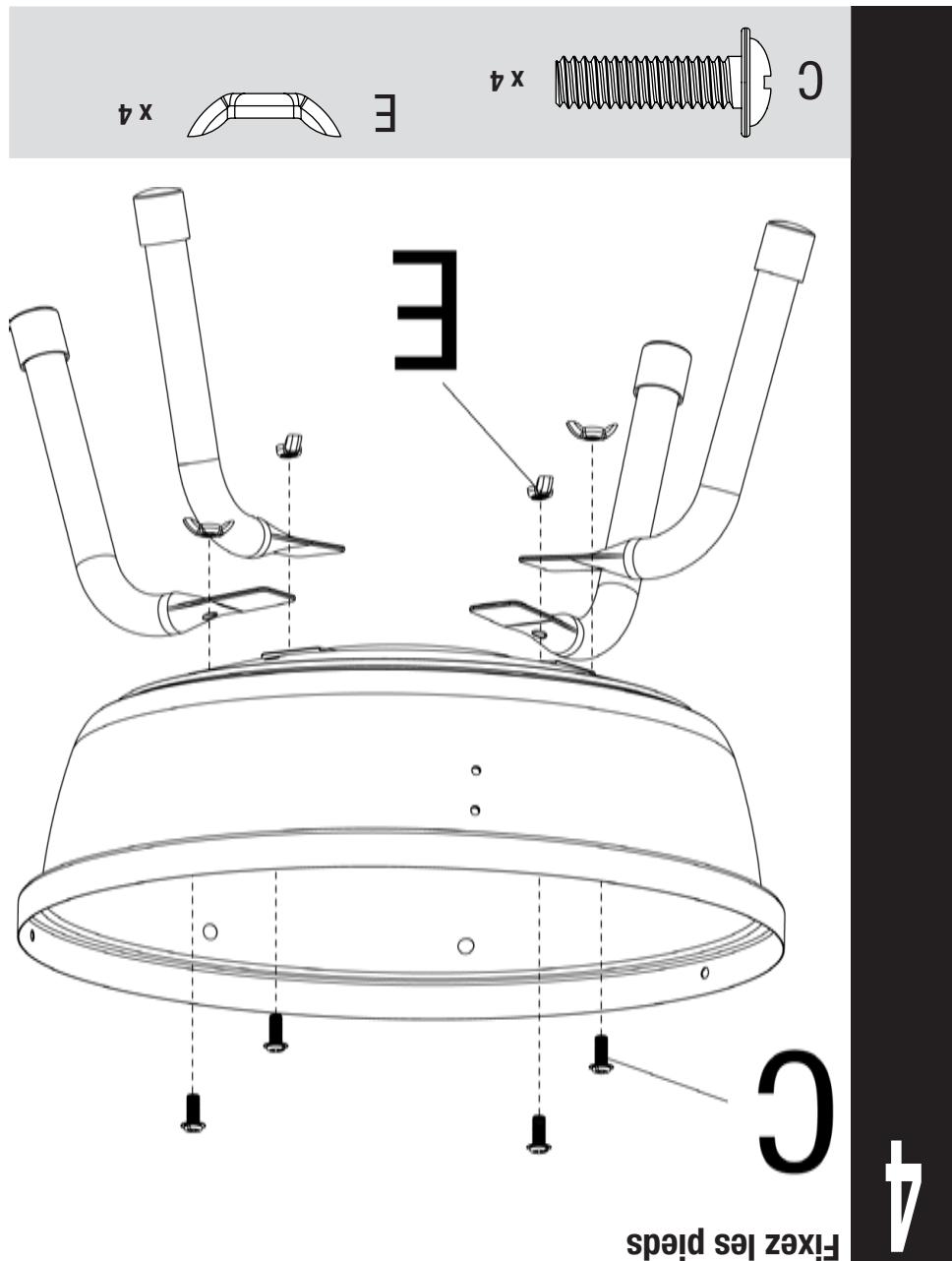
Fixez la charnière inférieure

6

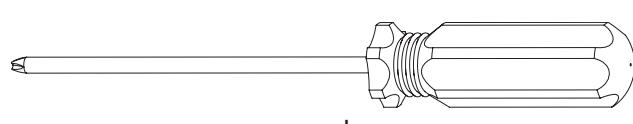


Fixez le verrou

5



## Outils requis pour l'assemblage (non fournis)



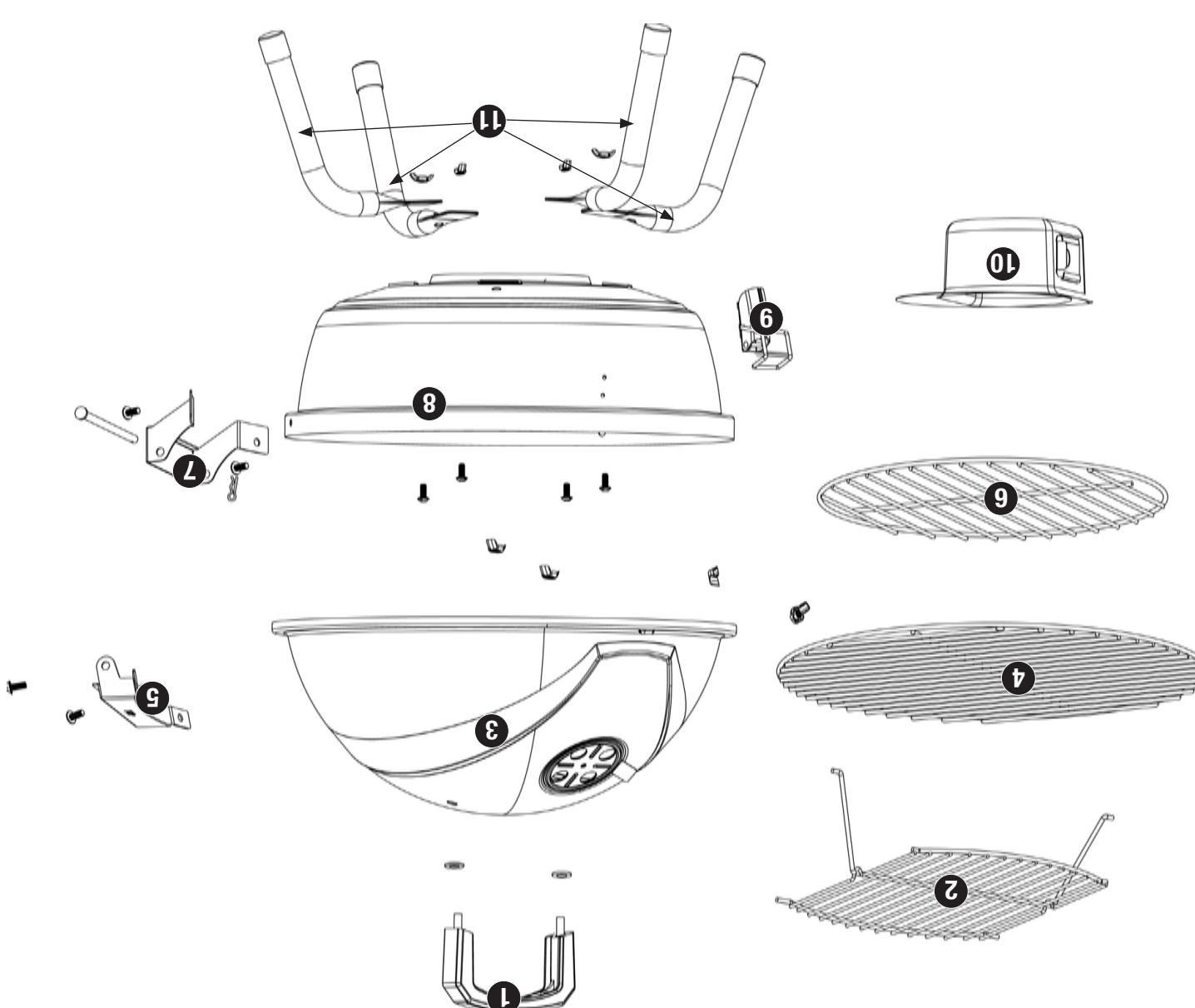
Tournevis cruciforme Phillips n°2

## Quincaillerie

A	Vis	Galvanisée, à tête bombée Phillips, M4x8	2 pcs
B	Vis	Galvanisée, à tête bombée Phillips, M5x12	4 pcs
C	Vis	Galvanisée, à tête bombée Phillips, M5x25	4 pcs
D	Ecrou à oreilles	Acier, M4	2 pcs
E	Ecrou à oreilles	Acier, M5	8 pcs
F	Ecrou à oreilles	Acier, M6	2 pcs
G	Rondelle	Résistante à la chaleur, Ø6	2 pcs
H	Goupille	Noire, Ø5 x 110	1 pc
I	Goupille fendue	Galvanisée, Ø1,4 x 30	1 pc

## Liste des pièces

## Vue éclatée



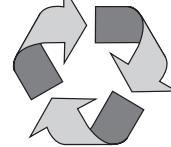
1	Poggine du couvercle	55-08-281
2	Grille de réchauffage	55-08-287
3	Couvercle	55-08-280
4	Grille de cuisson	55-08-277
5	Charnière supérieure	55-08-286
6	Grille à charbon de bois	55-08-276
7	Charnière inférieure	55-08-275
8	Cuvette du barbecue	55-08-274
9	Verrou	55-08-282
10	Cendrier	55-08-273
11	Pied (4)	55-08-279

Pour toute assistance, appeler le 1.800.762.1142. Ne pas retourner au point de vente.

À DANGER: Le non-respect des avis de danger, des mises en garde et des consignes de sécurité de ce manuel risque de provoquer un incendie ou une explosion et d'entraîner des dégâts matériels, des blessures graves voire la mort.

À AVERTISSEMENTS ET MISES EN GARDE:

- À Ce barbecue doit être utilisé uniquement à l'extérieur et ne doit pas être utilisé dans un immeuble, un garage ou tout autre espace clos.
- À Ce barbecue est destiné à un usage commercial.
- À NE PAS utiliser ou allumer cet appareil à moins de 2,43 m de tout mur, construction ou immeuble.
- À Des émanations toxiques de monoxyde de carbone peuvent s'accumuler et provoquer l'asphyxie.
- À Ne jamais utiliser le barbecue pour se chauffer ou pour cuisiner à l'intérieur.
- À Ne jamais utiliser le barbecue pour éliminer de l'alcool pour allumer et provoquer l'asphyxie.
- À Ne jamais utiliser le barbecue pour éliminer de l'essence, du kérosène ou de l'alcool pour allumer et provoquer l'asphyxie.
- À Ne jamais utiliser le barbecue pour éliminer de l'essence de vapeurs explosives. Veiller à ce que la zone autour du barbecue soit dégagée et dépourvue de matières combustibles, d'essence et d'autres liquides et vapeurs inflammables.
- À Ne pas utiliser le barbecue en présence de vapeurs et émanations inflammables à moins de 25 pieds (7,62 m) de cet appareil.
- À Le charbon de bois à allumer instantané peut brûler à une température minimale à 53 cm (21 po) du barbecue. NE PAS utiliser ce barbecue sous un abri, une structure suspendue ou en saillie ou à proximité de toute construction combustible non-protégée.
- À S'assurer que toute surface et matière combustible se trouve toujours au moins à 53 cm (21 po) du barbecue. Une structure ouverte jusqu'à ce que le charbon de bois se transforme en charbon chaud.
- À S'assurer que les volutes d'aération ne comportent pas de débris ni de cendre avant d'utiliser le barbecue.
- À Assurer que le barbecue le charbon de bois, bois ou morceaux de charbon) directement dans le fond du barbecue. Placer le charbon de manière à ce que les câbles et cordons électriques demeurent toujours en sécurité.
- À Utiliser toujours des gants de protection pour ajouter du combustible afin de maintenir le niveau de chaleur désirée.
- À Ne jamais recouvrir la totalité de l'espace de cuisson avec du papier d'aluminium.
- À Ne pas forcer les pièces les unes dans les autres afin d'éviter toute pression et éviter d'endommager cet article.
- À Porter des gants de protection pour assembler cet article.
- À Les consignes ci-dessus doivent être strictement respectées et le non respect de ces consignes risque de provoquer des dégâts matériels ou d'entraîner des blessures graves voire la mort.



Conservez ces instructions afin de pouvoir les consulter ultérieurement. Si vous êtes	manuel afin qu'elle puisse le consulter plus tard.
en train d'assembler cet appareil pour une autre personne, veuillez lui fournir le	.....
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1. Toute installation défectueuse ou modifiée  
incorrigible ainsi que tout mauvais réglage  
ou entretien incorrect risque d'entraîner des  
blessures ou des dégâts matériels.

2. Lire complètement les instructions d'installation,  
d'utilisation et d'entretien avant de procéder à la  
main tenance de l'appareil ou à son entretien.

3. Le non-respect de ces consignes risque de  
provocuer un incendie ou une explosion et  
entraîner des dégâts matériels, des blessures  
graves voire la mort.

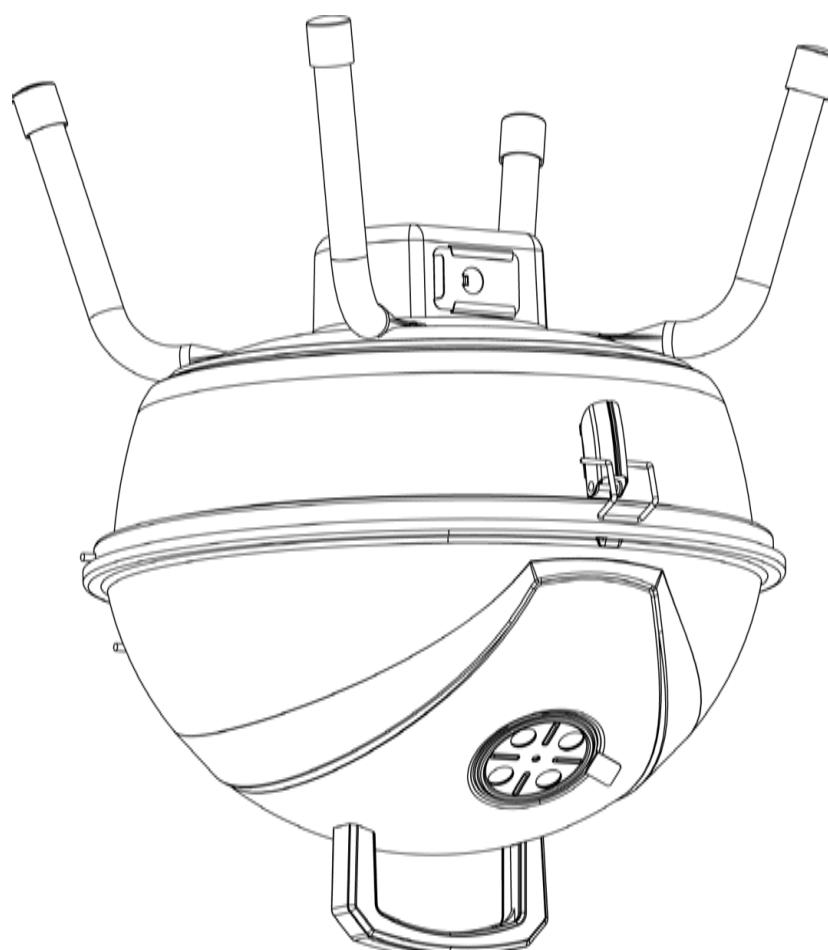
### AVERTISSEMENT



### AVERTISSEMENT



Pour votre sécurité:  
Pour usage à l'extérieur seulement  
(hors de tout abri clos)



Modèle n° CBT810L-C / Article n° 286282

# Barbecue d'extérieur au charbon de bois

## MANUEL D'UTILISATION

